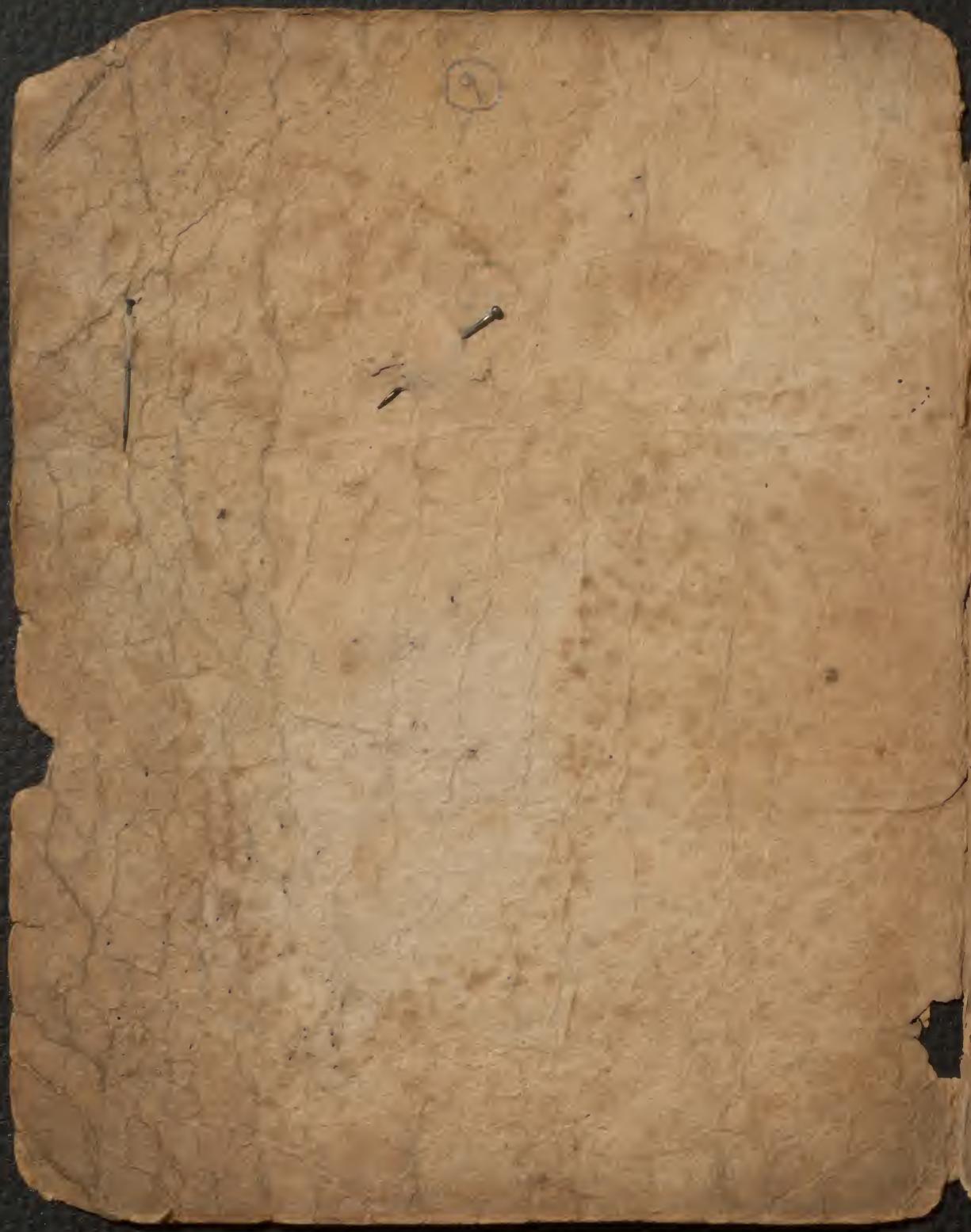


180



## Rice Cakes

1 pound rice, 1 pound flour  
butter, salt, nutmeg, two  
eggs white, one yolk, 1/2 cup of  
almonds, small  
pinch of mace, 1/2 cup of  
water, 1/2 cup of milk  
as many a form as you like

## Tea Cakes

7 lbs. flour, 1 lb. of butter, 1 spoonful of  
cinnamon, brown sugar knead them up with  
melted water.

## Hot butter paste

10 ozs. flour, 6 ozs. of butter

## Cream Pudding

1/2 lb. butter, 1/2 lbs. cream

(100)

I have given you a good account of  
what we did, although I omitted  
the account of our losses, thinking  
that would be better suited to them, and  
of course I will add nothing more in  
your favor. But it must be added to  
in the account of what we did, that  
we took up all the bottom, & the  
bottom began to rise up, then had a hole  
in it they rise keep putting in sand  
till well risen then take them off the ground  
let them stand a little to dry  
then cover with a clean bottom & sand  
and so make a hole on top where you  
make them. Then if by chance  
this ground you will make a large hole  
beginning from the top to the bottom in  
two or three hours follow it down, then have a

A pint of milk two whites of egg  
which melt in the oven a little  
into light & the cake will  
be done before they are the oven.

### Sugar Cakes

Cake two pounds of fine flour add by the fire  
10 ounces of butter rubbing your flour a pound of su-  
gar and a quarter of rose water roll it out an  
eighth of an inch thick then bake them in a slow oven

### Biscuit Cake

Beat the whites of three whole eggs  
till they stand by themselves  
while this is beating put a pound of loaf sugar powder  
after that beat the whites and sugar the flesh has  
done, beat a quarter of an hour before the oven  
is very full, three quarters of a pound of flour well  
mixed with it let it stand till told you just take  
it to the oven, add caraway seeds & lemon a few

## Perry

A small quantity of an old strong ale boil  
it with a pint of water till it has a good thickness  
of cream and one of bitter almonds  
a pint of cream and a little cinnamon  
sweeten to your taste

## Stew Sauce

24 Anchovies chopped small bones & all, 10  
Cloves cut small an handfull of small  
fish, a quarter of ounce of mace a quarter  
of white wine a pint of water a dozen  
beff a pint of anchovie liquor a pint of  
wine 12 Cloves 12 pepper corns beat them  
together till reduced to a good stear  
t off and cover & close the pot well  
in a dry place two or three spoonfulls to a  
bowl of butter

A Pudding

Take one pound of grated bread  
four of suet the quarters of a no  
little lemon skin eight eggs & a glass of  
mudding this size will require 2 hours boild

Cook green Plums all they ear

Pick out the best of the Plums and the worst save  
butte a little water with French allum. Boil  
them first then put in a layer of good  
layer of the liquid cold till your pot be full  
the thicker the liquid the better

Short Cakes.

Take 12 oz of flour add 8 oz of butter  
and 12 oz sugar with the grates some mutton beatings,  
and a pint of fresh milk. roll out in thin  
slices & lay them on a board and cover  
them with a cloth. let them stand about

far though. Dying back to

## Gooseberry Wine

To a gallon of bruised Gooseberries add a pint of water stand three days after it is well  
then measure it off and to every gallon of liquor  
take measure full in three pounds and a half  
of sugar; let it stand in a tub three days  
and a day, then turn it and infuse it  
take off but in some using lafs that are old  
the closest for 2 or 3 weeks.

A green Currant wine is made the same way

## To make Short Cakes.

Half a pound of Butter half a pound of  
sugar one pound of flour One spoon  
full of cream and a few Cinnamon

To make Lovers' Cakes

Take one pound of fine flour two and a half  
one pound of fine flour half a pound of butter  
rub very fine with the flour two eggs one lemon  
juice with the rind grated mix all well  
together lay them in little lumps, as they  
spread with baking, and sift fine sugar  
over them.

To make a Ground Rice Pudding

Half a pound of rice cook in new milk  
till pretty soft but stiff about four or  
five Oz. or better put in when turned  
out of the pan sugar & liquor one or two  
eggs when cold and a little Brandy  
nutmeg and cinnamon or if liked

### To make Bread Ely a Mason

Take Gallons of water wine measure  
allow 40 pounds of Honey put in the  
whites and shells of four eggs stir it well  
together when it boils skim it till it is  
clear then add half an ounce of Hops let  
it boil an hour then strain it off and when  
is cold put it into the Cask when it is  
done working cork it up close the  
for few lemons put into the barrel  
makes it drink pleasant a little  
Brandy is an improvement.

### To make eye water

Take one quart of spring water, of white  
copperas the size of a walnut, one  
spoonfull of common salt set it on  
the fire and let it boil five minutes

## To make Red Currant Wine

Catch the currants when ripe, strip them from the stems, and squeeze out the juice. To one gallon of juice put two gallons of cold water, and two spoonfuls of yeast, and let it work two days. Then strain it through a hair sieve, at the same time put one ounce ofisinglass to steep in water, and to every gallon of liquor add three pounds of sugar, stir it well together, put it in a cask: to every ten gallons of wine put two pints of brandy, mix them all exceedingly well in your cask, close it well up, let it stand months, then bottle it.

## Lotion for weak eyes

1½ Tea spoonful of Extract of lead  
1½ Gls. of Brandy to make  
one pint of soft Water.

# Topiche Walnuts black

Gather your Walnuts when the Sun  
is hot upon them, and before the shell is hard,  
which you may know by running a pin  
into them, then put them in a strong vessel  
and water for nine days, and stir them  
twice a day, and change the water  
every three days, then put them in a hair  
sieve, and let them stand in the dirt till  
they turn black; then put them into strong  
stone jars, and pour boiling Aleger over  
them, cover them up, and let them stand till  
they are cold, then boil the Aleger three times  
more, and let it stand till it is cold between  
every time; tie them up with paper and a

Bladder over them, and let them  
then take them out of the Alegar, and make a  
Pickle for them; to every two Quarts of Alegar  
put half an ounce of Mace, same of Cloves, one  
ounce of black Pepper, the same of Jamaica Pepper,  
Ginger, and long Pepper, two ounces of common  
Salt, boil it ten minutes, and pour it hot  
upon your Walnuts, and tie them down with  
a Bladder and Paper over it.

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### Hunting Pudding

Beat eight Eggs, mix them with a pint  
good Cream and a pound of Flour, beat them  
well together, and put to them a pound of Beef-  
meat chopped very fine, a pound of Carrots well  
clean'd, half a pound of Jar Raisins, stoned and  
chop'd small, quarter of a pound of powdered Sugar  
two ounces of candied Citron, the same of candi-  
ed Orange, and make up to a large Mixture,

meat &c &c together, with half a Gill of  
Brandy, put it in a Cloth, and tie it up close,  
it will take four Hours boiling —

### To pickle Cucumbers M Wilson.

Take Cucumbers wash them and put them  
into salt and water that will bear any  
let them stand two or three weeks until  
they are getting yellow stirring them  
every day to keep them from moulding.  
then scald them in the same salt and  
water they lay in, and scim it well,  
when it boils, scald them once a day or  
often, keep them as hot as may be on  
the Hob covered up and perhaps three  
or four times scalding may make them  
green then drain them well in a sieve and  
let them be covered with a cloth and when

Take out to put into the jar, my  
by, without rubbing them pour boiling Ale  
on them and let them stand warm there  
or four or five days then drain them from  
it and take fresh Alegar when it boils scin  
it, then put in a little Black and Jamai  
ca Pepper and a little salt pour it on them  
and when they are cold tie them close  
up with a paper and bladder over them  
Be mind to have them fresh got the  
first Alegar may do to scald them  
by adding a little fresh.

Raddish pickles may be done the same  
way only drain them from the salt &  
water they lay in and scald them with  
fresh.

## Lemon Cheesecakes by Wilson

Take the pulp of one lemon,  $\frac{1}{4}$  lb of loaf sugar,  
 $\frac{1}{4}$  lb of Butter three yolks of eggs and one white  
 $\frac{1}{2}$  oz of Almonds, grate the peel or boil it till  
a straw will go through, change the water several  
times, then beat it smooth with some of the  
sugar, beat the rest with the eggs for half an  
hour, blend, and chop the Almonds melt the  
butter and when cold beat it well, put in the  
Almonds and sugar, the juice of half a  
lemon and then the eggs, mix them well  
together, take them in a puff paste and  
strinkle over them a little loaf sugar just  
before they are set into a slowish oven

## To make a Wine Puff Paste

Take a quart of good milk, set it on the  
fire to boil, put ~~it~~ two handfuls  
of bread crumbs, grate in a little nutmeg  
sweeten it to your taste, take one part

of made Wine and give it a boil take  
yolk of four eggs, beat them very well, then  
put to them a little of the wine cold, then  
put in the rest of the wine, and keep stir-  
ring it all the time, then set it on the fire  
to heat and keep stirring it but don't let  
it boil if it does it will curdle; then put  
it into a Jaceen or Basin let the milk  
stand a little after it has boiled then  
put it gently in with a spoon, make  
half an hour before it is used and keep  
it hot before the fire

To make good Gingerbread M W  
Take a pound of fine flour, six ounces of  
powder sugar, a few caraway seeds the  
skin of a Lemon shred fine a quarter of an  
ounce grated ginger, mix them well together  
then make half a pound of Treacle hot, & let  
it in a quarter of a pound of butter, mix all  
together into a paste roll it very thin cut  
it and bake it on sheets of tin.

Another way Mr. H.

Take two pounds of flour dried, a pound  
and a half of treacle, one pound of sugar or  
half an ounce of root ginger beat and sifted,  
a halpgroat worth of caraway seeds; and a large  
glasp of Brandy; mix all well together  
and into little cakes and bake them on tins.  
Half an hour will bake them in a quick  
oven, these will keep years

### A Receipt for the Projoy

The following receipt has cured those that have  
been typhus several times and 3 people at the  
age of seventy

Two ounces of the best Durham Mustard  
and a small quantity of horse radish  
scrapped & steep it 48 hours in a quart of wine  
Take the quantity of a common Coffie cup  
full every ~~sight~~ morning three hours before  
you get out of bed shaking the bottle and  
it couds and all together - a few

a three pints has sometimes produced a  
cure but it hath been found necessary  
give 2 quarts

## To make Raisin Wines

Put y<sup>e</sup> <sup>\*</sup>lb of Raisins to a gallon of Water, let  
them steep in a Tub for about three weeks, the  
last two weeks stir or rather put down the  
Raisins which will rise to the top of the Water, as  
least twice a day when the Raisins should be  
well prepared and all the liquor put into a Tun-  
nel, which may stand therein eight or twelve  
months if in a cool cellar, if then it does  
not appear sweet enough, <sup>rack it off</sup> put from half to a new  
gallon of raw Sugar to it and let it stand  
twelve months longer before bottling.

B. The large stalks taken out.

## To make minc'd Pies. S. H.

One Pound of Suet, one Pound of Apples, one  
Pound of Currants, half a Pound of Raisins,  
<sup>to these haſt a pound</sup> Cinnamon, of Sugar ~~toone~~ <sup>add a little</sup> ~~and~~ <sup>of</sup> Brandy  
But also a little Brandy. The suet and <sup>then</sup> apples should be chopped together, the raisins by

## Seasoning for a jigg'd Pie

S. H.

A little Parsley chopped small, a little Nutmeg, Pepper salt, two Onions with about ten or twelve Cloves stuck in them, quarter a pound of Butter when done thicken with Flour & Butter and add a little Red Wine like

To make green gooseberry Wine

To 4 Pounds of gooseberries chopped  
small put 1 Gallon of Water, let them  
stand two days, then when well strained  
add 4 lb of Soft Sugar then let it stand  
till it comes to a boile, afterwards put it into a Cask  
with a little strong Lye dissolved in the  
Wine before closed add a little Brandy

# To make College Puddings —

Take two Eggs and beat them well, then rub a table spoonful of Flour in till it is free from lumps as much powdered Lump Sugar as will sweeten them to your palate and a table spoonful of Cream mix them well together Then add four more Eggs beat well and rather more than a pint of Cream butter some large Cups and fill them half full about a quarter of an hour will bake them — Turn them out and pour brandy sauce over them —

# Potatoe Pudding

Boil and peel the Potatoes, then weigh half a pound, put to them five yolks of Egg and three whites half a pound of loaf sugar, six ounces of clarified Butter, half a pint of thick Cream and the rind of a Lemon well tender and beat to paste - Bake in a moderate Oven with a paste round the edge of the dish

## To Stuff Beef

Crumb bread as for a Stiffing chop a little wet parsley and if at hand a bay leaf two or three of green off a cabbage sprout and an onion or two according to the quantity of stuffing wanted a little pepper worked all up together with a little Currans.

# To Jug v Hare

Case and cut her up, season with a little  
Blk pepper and salt a little nutmeg and  
lemon peel will improve it, a bunch of Parsley  
and a little Thyme and one large onion stek  
with cloves  $\frac{1}{4}$  lb butter and rather more  
than a gill of water, to be tyed very close in  
a jug with a stone at the top when enough  
the  $\frac{1}{4}$  lb more butter and as much flour  
as will thicken the gravy and about 1 gill  
of red port wine shalke it well and let it  
stand a little in the jug or stew pan

The more blood is saved and the better  
it need not be washed except damaged in  
the Hare will take  $3\frac{1}{2}$  hours a young one  $2\frac{1}{2}$   
keep the Boiler full to near the top of the jug  
if there be too little gravy add some Ale or Water  
but must not open it till you think it enough

lay a piece of white paper under the stone & shake  
it very well up to keep it from rolling

### To make Veal Olives

Take big of veal, cut it in thick st kees but  
not too thick have in ready wesp your force  
meat roll up the bignes of a long fried  
meat cole give it a stick up with small thre  
lay it up in your pot with as much batter  
and a little water as will bake it season it  
with nutmeg put it on your dish with you

### To make Thyme

Take 3 $\frac{1}{2}$  of an ounce of Young lafs boil it  
in a pint of water till on half be consumed  
take one ounce of sweet & one of bitter Herbs  
half a pint of cream, and a little Cinnamon  
over & to your taste

# To stew a Lump of Beef

Take a Lump of Beef let it lie in  
Salt two or three Days then wash  
and wipe it with a cloth and season  
it with black & clove Pepper, Mace,  
Cloves and a little ginger, then take  
a deep Pot and put it therein with  
two pints of water and one pint of  
Wine or Port Wine; if this be not enough  
to cover it put in more Wine and Water  
tie a paper over it and send it to the  
Oven - <sup>16</sup> lb of Beef will take  $3\frac{1}{2}$  hours  
to stew it - when enough put a little  
of the Gravy on the Dish and carry  
it to the Table - You may put  
in a few Shallots if you have any -

# White Fricasee of Chickens

Take two or more Chickens, halffrost them, cut them up as you would do for eating, and skin them, put them in a Stew-pan with a little white Gravy, Juice of Lemon, two Turnepies, Shred Mace and Nutmeg then boil it, take the yolks of Fine Eggs, a little sweet Cream and shred Parsley, put them into your Stew-pan with a lump Butter and a little Salt, shake them all the while they are over the fire and be sure you do not let them boil least they curde, garnish your dish with Sippets and Lemon

D<sup>r</sup>. Sutcliffe's Recipe for dissolving  
Wax in the Ear

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Take two Grains of Salt of Tartar, and  
one Pounce of Rose-water coloured with  
a little Spirits of Lavender, a little of  
it to be poured into the Ear, night and  
morning.

---

Lemon Pudding

Take eight Eggs leave out four whites,  
eight ounces of powder Sugar, eight oz  
of clarified Butter, the rind of two  
Lemons grated, the juice of one, mix  
all well together, put the Eggs in last,  
put Paste round the Dish and bake  
it half an hour.

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Artificial Beer - 1

27

To 1lb of ground malt add 1 quart of boiling water put into a vessel and cover it close up. Then boil 1 oz of hops in 1 quart of water let stand. When the malt liquor is cool enough to put together add about 1 Gill of the last fermented liquor cover up and let it stand 6 hours then add the hops and water let stand half an hour strain off and bottle for use in small strong bottles.

Use about the same quantity of the above or of Barley

## Rutlandshire Pudding

To make a plum pudding

Take one pound of meat chopped fine eight  
eggs very well beat one pound of raisins  
half a pound currants 1lb brown Bread  
grated two tablespoonfuls of flour qua-  
ter pint Brandy half a nutmeg sweeten  
it with brown sugar <sup>say half a pound</sup> to your taste boil  
it four hours

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## Elder Wine

4 Pcks of Elderberries 2 doz of Sugar  
5 Gallons of water makes 8 Gallons  
wine to which a few Cloves may be  
added

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1lb Sugar to 1lb Raspberries  $\frac{1}{2}$  lb sugar to one  
pint of Currant juice Boil the juice and  
sugar whilst quite clear

# To make Cowslip Wine

29

To five Gallons of Water put two Pounds of Cowslip Peeps and Nineteen Pounds of Soft Sugar: boil the Sugar & Water with the rinds of two Lemons half an hour, and fine it with the whites of two Eggs; when it is near cold put it to the Cowslips, and set on six spoonfuls of new Yeast, work it two days stirring it twice a day — When you take out the Peeps to turn it put in the juice of six Lemons, and when it has done working the Vessel put in quarter of an Ounce of Isinglass dissolved in a little of the Wine till it is a jelly and a pint of Brandy — Bung it up for two months, then bottle it —

\* Wine measure

## To pot Beef

Cut the Beef in lumps and put a  
little salt patre over it let it lay a day or  
more as it suits, then season with pepper  
salt and mace to taste stew it in the oven  
with some water in a deep pot with a piece  
of ~~pepper~~ <sup>onion</sup> on the top of it when enough beat it

To clean Boot Tops small in a marble mort  
or wooden bowl, put it ha

1 Pint of Milk down into your tops & when  
1 fl of Spring water <sup>cold</sup> <sup>over it</sup> ~~out~~ clarified but

1/2 Oz White copperas

1/2 Oz Sulphuric acid

To be shook well and brush'd in then  
spunged off with spring water.

## To make dry Biscuits

Take one pound of flour four eggs and  
as much milk as will make it into  
a stiff Paste

31

For the Hooping Cough  
(also Page 52)

One Spoonful of Garlick

Three Dr. of Rum

Three Dr. of Sweet Oil

All put into a Bottle and well shaked.  
The Back Bone rubbed by the fire twice  
a Day, for ten dayes, with a piece of Flannel  
with the above

To make Cream Curd

Put into a broad Pan about 3 Pts of Water and  
3 Pts of Milk: when it boils have ready a pint of  
Cream if a little sour it will be better. which  
put 8 or 10 Eggs well beat. when the milk & Water  
boils put them in, and add a little Vinegar or sour  
Buttermilk till they appear to curdle stir them  
well up then set them on to the Fire again: and  
as they begin to rise at the edges of the Pan put a little  
cold water by them: when well risen then take them  
out and let them stand about half an hour. have ready  
a smaller Day then wind them up in it.

The late Dr. Malones recipe for a cold  
which he most strenuously recommends

Take a Large tea cupfull of linseed two -  
jenny-worth of thick liquorice, and a quart  
of a pound of sun raisins. Put these into  
two quarts of soft water, and let it simmer  
over a slow fire till it is reduced to one;  
then add to it a quarter of a pound of  
brown Sugar-Candy pounded a Table  
spoonfull of old Rum, and a Table spoon  
of the best white wine vinegar or  
Lemon juice. —

Note the Rum and vinegar are best to  
be added only to that quantity you are  
going immediately to take for if it is  
put into the whole, it is apt to grow flat  
in a little time. —

Drink half a pint at a time to bed and  
take a little when the cough is troublesome.

This recipe generally cures the worst of colds in two or three days, and if taken in time said to be almost an infallible remedy, it's a most sovereign and balsamic cordial for the lungs without the opening qualities which endanger fresh colds in going out. It has been known to cure colds that have been almost settled in consumptions in less than three weeks. —

### Cold Cream

Spermaceti - 2 oz	10	mix before a slow fire
White Wine - 2 oz		
Oil of sweet Almonds 2 oz	3 oz	
Rose Water - 2 oz	3 oz	

### Tooth Powder

1/2 of prepared chalk	
1/3 of mace	
1/2 nutmeg	

## How to make a Sponge Cake

Take 6 Eggs, beat the Yolks half an hour, and the Whites to a froth.  $\frac{3}{4}$  lb of Sugar pounded, put the Sugar to the Yolks, then add the Whites, also add 6 Oz of fine Flour and beat it well. It should be put into a moderate Oven directly it is mixed.

## Ginger Wine

Take 4 Gallons of Spring Water and 12 lbs of Sugar, boil it well and strain it, when cold squeeze in the Juice of 10 Lemons, boil the Peels and 5 Oz of Ginger in 2 Quarts of Water one hour, when cold put all into a Cask with Yeast, a little Yeinglass and 4 lbs Sun Raisins chopped, and half a pint of Brandy, stir it two or three days, then stop it up.

## Elderberry Wine

See Raffolda

## Malt Wine

35

Water 3 Quarts, to 3<sup>4</sup> lb of Sugar, boiled & cleared with whites of Eggs. 1 Quart of Wort the day after it is brewed, this will make one gallon ale measure, when tunned & put into the Cask 1<sup>1/2</sup> lb of Raisins chopped fine, a Bottle of Rum to 8 or 9 Gallons and a little Isinglass —

## To make Durable Ink.

Lunar Camphr 1 dram, dissolved in half an ounce of rose water, with 10 grains of gum and 3 or 4 grains of lamp black. —

Pounce composed of crystals of soda 1/2 oz  
gum arabic 1/3 dissolved in 8 oz of rose water

S. Foyle

Receipt for Blackning. —

4 oz Ivory-black,  $1\frac{1}{2}$  oz sweet-oil, 2 oz  
Ligareandy,  $\frac{1}{2}$  oz nut-galls,  $\frac{1}{2}$  oz Prussian  
blue, 1 quart of vinegar  $1\frac{1}{2}$  oz vitriol

The Ivory-black to be mixed very  
well with the sweet-oil; the other  
articles to be pounded very fine, and  
the vitriol to be put in last. —

I Mayle

To make Black Ink: 24 of Y<sup>o</sup> 1787

Galls	8 oz
Lumarbeck	8
Pomegranate Peel	1
Copperas	3
Roche Alum	4

Mixed and infused in 6 Pints of Rain Water for  
one month stirring it up from the bottom with a  
stick now and then add  $\frac{1}{2}$  a pint of Alegr or  $\frac{3}{4}$   
over the Jug to keep the dust out of it. I have  
sometimes put a little more Water in it. —  
'Tis remarkable for standing its Colour in Writing.  
I have used it upwards of 30 years. Rich Corrode.

# To make Pirolets

37

Take 1 lb of fine Flour with a proper quantity of good Milk, beat 3 Eggs all into the consistency of a thick Batter add a little Salt to thinning with one Spoonful of good new Yeast - to stand 3 or 4 hours to lighten before baking - half an hour before baking put the Pot into another Pot of hot Water so as to cause the Batter to rise; when the Bath Stone is of a proper heat put a small bit of Butter into a Linen Rag to rub over the face of the Stone to prevent the Pirolet from sticking - with a Kibet turn time gently lifting the Pirolet up round the edge

Martha Robinson

# To make Liqueur. M.R.

Take 2 oz of Sassafras, 2 oz of White Wine,  
4 lb of unsalted butter, a large juicy Apple,  
and one piece mace of a tharet root, in rum  
all gently boil an hour, then strain it thro  
a linen cloth, when cold melt it over a fire  
just before you pour it into boxes, add little  
more or less honey, or any other as

## To pickle White Cabbage

Take small cabbages, cut them in quarters, put them in salt and water, let them lie two days, then put them in a sieve to drain, then boil a good deal of ~~fresh~~ salt and water, put it upon the cabbage once a day for eight days together boiling hot every time, but first lay them to drain ~~again~~ again, then make a strong pickle of all alli-gar, ginger, mustard seed, horseradish, garlic or eschalot, also black and white pepper, boil it seven or eight times and put it on them every time boiling hot.

Recipe for wind and colic.

Sixty spirits of nitre.

15 drsps for a child 6 months old.

2 or 3 spoonfuls for a woman.

3 drsps for a man.

2 oz of Epsom's salts dissolved in  
a pint of water, with a dessert spoon  
ful of nitric acid.

### To make Cheesecakes.

Take 1 gallon of new milk, put a little  
salt to it to make the curd come  
when it is warm, then strain it gently into  
a strainer to drain, when sufficiently  
drained break the curd very fine then  
add about 2 lbs of butter well worked  
into the curds with your hands, 2 or 3  
eggs well beat, the rind of one lemon  
grated, some currants, a little sugar  
and sugar to give the taste. Should  
they be too thick add a little cream.

### To pickle onions.

Take small onions, scald them  
which makes the skin come off easily.

and strew them into cold water as  
you pour them, then put them into  
a pan with cold salt and water, and  
little milk if you like, set them over  
the fire to simmer till they fall a  
little soft, put them into a sieve to  
drain and cover them close up till  
the next day. Then boil vinegar with  
a little white pepper and mace and  
pour boiling hot upon them.

### To make Rushes.

Take 4 lbs of flour well dried, 4 eggs,  
2 pint of yeast, a little salt, and a few  
cinnamon seeds; melt rather more  
than half a lb of butter in a pint of good  
milk when mixed would a quarter  
of an hour. then set it to rise an hour  
this would be half an hour more,  
roll it and lay it upon sheets of lin  
seed buttered, beat the yolk of an egg  
and wet them over with a feather.

## Groseberry Pudding.

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Take a quart of green grosberries,  
pick, coddle, bruise and rub them through  
a hair sieve to pulp, six eggs, 3 lb.  
sugar, 1 lb. of clarified butter, 1 lb.  
lemon-peel, shred fine, a handful of  
bread crusts or biscuits, a sprig  
of rose or orange flower water,  
all well together and bake it in a  
pane round the dish you may add  
sweetmeats if you please.

## Elderberry Wine.

One gallon of water full boozin  
and a half of picked berries, then boil  
them in the water till a morsel  
burn them and put 3 lbs of molasses  
sugar to one gallon of liquor, boil and  
burn all over, beat up the whole  
few eggs in a little water beat in the  
liquefied sugar on a hot sandal, draw

rules before you make it off, when cold  
put a little new barm to it and let  
it work 4 or 5 days stirring it once  
a day turn it into a cask, put in 2 lbs  
of sun raisins to 5 gallons of liquor,  
and a few cloves with a little wine-  
glass some add a little Brandy. A. R.

### Orange Wine

To one gallon of water put three pounds  
and half of fine moist sugar, boil and  
skim it well till quite clear, when  
near cold put in the juice of eight ne-  
ville oranges, with six peels pared very  
thin a little barm upon a toast, let it  
stand twelve hours, then putt it in a  
cask, it may soon be stoped up close  
letting it stand three or four months  
before you bottle it will be no worse  
to stand twelve months. A. R.

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To make Lavender water  
a quart of the best spirits of wine one shil-  
ling worth of ambergrise and one shil-  
ling worth of chymical oil of lavender  
put them all into a Bottle and let it  
stand four months before you use it.

To make Gooseberry Vinegar

Put one quart of ripe gooseberries crushed  
to a gallon of water ale measure add one  
pound of the coarsest sugar, the water shou  
be warm when it is put to the berries and  
let it stand a day or two then strain  
them out and put the sugar to the liquor  
don't boil or heat it, put it into a cask  
then add a little yeast and let it stand  
in a warm place till the summer  
after it is very good for pickle

Porter for a ten Gallon Cask

The liquor brewed as for small beer  
To every ten Gallons,  $\frac{3}{4}$  of a pound of  
hops put 8 lbs of Treacle  $\frac{1}{2}$  an Ounce  
of Spanish juice  $\frac{1}{2}$  Dram of Tucco-  
tine Aloes - boil all together 2 hours  
till it clears - Work it no malt  
liquor - When it has done working  
in the Barrel and before it is stopped  
down, putt in a  $\frac{1}{4}$  of a lb of good hops it  
should stand at least 12 months before  
it is Bottled at Heafford -

## To make Sarcine Draughts

R: Potass. Carbonat. 3iii

Dissolve the Salt in half a pint of warm water. - Take Two Table Spoonful of the Solution with one Table Spoonful of fresh Lemon Juice frequently when thirsty.

## To make Senna Tea

$\frac{1}{2}$  Oz Senna when boild a few minutes and set upon the Stab one Hour, to make half a pint of Tea, of which take one Teacupful in the morning, and at 11 O'Clock forenoon if needful; if that is not sufficient mix  $\frac{1}{4}$  Oz Epsom Salts in each dose of Tea. The above quantity is for a Child 8 years Old.

From the London Pack, & July 7<sup>th</sup> to 10. 1820  
Important Receipt. — A man in Oliver-st.  
New York, after imprudently drinking cold  
water during the great heats, was seized with  
very alarming symptoms, from which he was  
relieved by Dr J. D. A. White who dissolved half  
an ounce of camphor in a gill of brandy; of this  
one-third was given at intervals of three minutes  
which gave the patient immediate relief. —

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### For a Cough.

2 Oz. Licorice boiled in 2 Quarts Water  
then reduced to 3 Pints, then add 1 lb. Sugar  
and when nearly cold put to it  $\frac{1}{2}$  Pint Rum  
and 1 Oz. Balsam of Tolu.

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For a Ham of 20: lbs weight  
12 Oz Bay Salt  
2 Oz Salt Prunella  
16 Oz moist Sugar

# To make a plum cake

Take  $\frac{1}{2}$  lb of flour, dried and cold, rub into it  $\frac{3}{4}$  lb of butter, beat 5 eggs well, mix them in the middle of the flour with 2 or 3 spoonfuls of good yeast, cover it up with some of the flour, and let it stand to rise 2 hours or more. Then mix it up with  $\frac{3}{4}$  lb of currants cleaned and dried, a little mace, clover, cinnamon, nutmeg, brandy, candied lemons, almonds, and so far as your taste, also a little new milk warm to make it up of a proper consistency rather more than half a pint.

Buttter the tin well, and put it in, let it stand to rise a little, before it is set in the oven: about 2 hours will bake it.

## Remedy for Cows swelling by Clover

A Dram glass of the Spirit of Turpentine  
in half a pint of new Milk fresh from the  
Cow, will give immediate relief.

## Cake Pudding

Stock a well butter'd mould with  
nails in any pattern you please,  
then fill it with sponge cake 3 parts  
and cut in slices first soak'd in a  
little brandy or else a little butter keep  
upon them; between each layer of  
cake strew in some sliced almondes  
beat 4 or 5 eggs well with a tea-  
spoonful of flour in them, then  
add some cold boiled new milk, a  
little salt and nutmeg, or lemon  
peel if liked better, fill the mould  
twin full by a butter'd paper over  
it and boil it as a bread pudding

R. Price

## Lemon Pudding

A pint of new milk to be set over  
the fire and thickened with two  
table spoonfulls of flour, when  
quite cold add five eggs well beaten,  
the rind & juice of a Lemon,  
sugar to the taste and bake it  
as a custard pudding.

R. Read.

## Sheat Pudding without eggs

Beat one egg well, and add a cup  
full of cold butter one of cream  
and one of blue milk beat them  
well together and mix it with  
flour thicker than a batter pudd-  
ding; put it into a buttered mould  
and boil it an hour and quarter  
serve it up with currant jelly  
or raspberry jam. — R. Read

# To make Ginger Beer

1 lb good Raw Sugar, 1 Oz ginger sliced,  
1 Oz Cream Tartar, 1 large Lemon, the Rind  
cut thin and the rest in slices, 6 Dts. of  
boiling Water put upon them, when new  
milk warm put in 2 Tablespoonfuls of  
yeast, let it stand all night and then  
bottle it.

To make mince meat  
1lb Currants 1lb Raisins  
2lb Apples  $\frac{1}{4}$  lb Peel  $\frac{3}{4}$  lb Suet  
Nutmeg Brandy and Sugar  $\frac{1}{4}$  lb to your taste

The baneful effects of infectious disease may be prevented by the following expedient.

Mix a few ounces of the pulverized blanched oxide of manganese and common salt upon a plate; at the plate thus charged be placed in the house suspected to be infected, and occasionally sprinkle <sup>a little</sup> some Oil of Vitriol upon the mixture, which will disengage a sufficient quantity of oxygenized muriatic acid gas, to neutralize the putrid miasma and render the place salubrious. When this me-

hood is adopted in apartments which are inhabited, it will be necessary to add the Oil of Birch only a few drops at a time, with the face averted.

Parkes's Chemical Catechism.

(For the Hooping Cough) also Page 31  
 1 Grain of Tartar Emetic dissolved perfectly  
 in 4 Tablespoonsful of Water. of this a Child  
 in the month may take 1 Teaspoonful repeat-  
 ed every half hour till it makes him throw  
 up. From two to three months 2 Teaspoons-  
 ful, <sup>from three to five, three</sup> <sup>Teaspoonsful</sup> and so on. - for Hooping Cough to be  
 taken every or every other evening. —

For the Hooping Cough. —

To an Infant a few months old, give  
 one quarter of a grain of powdered Alum  
 in a spoonful of Sugar and Water three  
 times a day upon an empty Stomach in-  
 creasing the dose on the second day to half  
 a grain and give the quantity as above directed  
 till the Cough is removed. To a Child a year

old give half a grain of Alum increasing  
the quantity to one grain. - A Child four years  
old may begin by taking two grains increasing  
each dose on the second <sup>day</sup>, till the quantity a-  
mounts to four grains thus regulating the  
dose according to the age of the Child. - An  
Adult may begin by taking ten grains increas-  
ing the dose till the quantity amounts to twen-  
ty or twenty five grains. The bowels should  
be gently affected and of course this point should  
be attended to and the dose regulated accordingly.

No other medicine must be administered  
unless an emetic in the first instance, if  
such a step appear advisable. Except in  
the case of Infants a milk-diet should be  
avoided. The Cough is usually cured in a  
fortnight. The alum does not act as an  
astringent. If given very early on finding  
out the Patient has the Hooping Cough it  
never fails.

A Gum galba <sup>onum</sup> Plaister applied to the  
stomach, is also recommended for the Hooping Cough.

2 Oz of isinglass to 1 quart of cold water  
the rind of 1 lemon, let it boil till the  
isinglass is dissolved or till it looks like  
bits of skin, strain it through a hair sieve  
then put in the juice of two lemons, and  
sweeten it with lump sugar to the taste,  
and strain it again thro' a hair sieve,

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### To make white cerate

2 pks of olive oil two large Table spoonsful  
white wax one ounce, Spermaceti one  
dram

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58 58 tights 814 879<sup>s</sup>

To dissolve half an oz of corrosive sublimate  
in a little spirits of salts, then add half  
a pint of spirits of turpentine, wet  
the parts affected with a small paint  
brush.

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Stamford Mercury March 12<sup>th</sup> - 1830

A Child at Wymondham Leicestershire  
having thrown down a hive of Bees was des-  
perately stung in the mouth, and all over  
his head and neck. By rubbing the  
parts, however, with a piece of raw onion,  
and then bathing them well with vinegar,  
the inflammation was stopp'd, so that  
next day it was hardly perceptible that the  
child had been stung. Previously to  
being bathed, he was swelling very fast.

For a Gargle

To a pint of cold water, 2 Table spoonful  
of Vinegar and one of Honey

## Yellow Flummery

Take two ounces of Saind'ys, put it into a pint of water, and let it boil slowly till it be reduced to a teacup full then strain it off, when cold, add a pint of white wine, the juice of two lemons, and the yolk of one, the yolk of 8 eggs beat well, and sweeten it to your taste put it into a pan keep stirring till it boils or nearly boils strain it through a fine hair sieve, when nearly cold put it into Moulds. — A Hawley

## To make Buns

Take one pound of flour, three ounces of butter rubed into the flour the same quantity of sugar, half a pound of currants, a dessert spoonful of yeast, one egg mix it with a very soft Pint with warm milk set it before the fire to lighten make it into

small cakes for this, on this and sift  
a little sugar over them, let them stand an  
hour to lighten before you send them to the  
oven

E. Morris

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### To make Cracklings

1/2 lb of flour 3 ounces of Butter, 1 good spoon-  
ful of Barn, mix it up with water  
into a stiff paste, let it work as little as  
possible before baking. — prick them & heat  
them with a wafir seal & put them in  
the oven after they are enough crisp  
them upon the hearth. keep them in a  
dry place. — Mr Smith

From the Doncaster Gazette.

#### For the Throat

When first attacked, take a table spoonful of tincture  
of Sileraria, and from 50 to 100 drops of Sardarum  
cayenne according to the age &c of the individual,  
if it relieved the pain a draught repeat the dose.  
This remedy, with the addition of the warmth  
required from a comfortable bed, says my informant  
never knew to fail.

## Ackworth Pudding

Half Pint  $\frac{1}{4}$  lb Lemons do Sweet 2 oz Sugar  
Spoonful Barm 2 drs Wine with a little  
Salt near a pint of warm water. Tie it  
up and let it stand all night. Boil it  
3 or 4 hours.

## Bread Pudding

To 6 ounce Bread pulled in small  
bits near a pint of new Milk.  
Boiled Turned over let it stand till cold  
Beat 3 eggs to froth and mixt with it

Extracts from Edmund Basters letter.

Pittsburgh, Oct. 28<sup>th</sup> 1831 — Taken from  
the Worcester Gazette 1<sup>st</sup> inst. 13<sup>th</sup> 1832.

Anti-syphilitic medicines are those resort  
ed to with the greatest success, and I would  
advise you to get a preparation from  
our medical man — be a rabbit, strong  
anti-syphilitic dose. Such, for example,  
as 25 or 30 drachms of Sanguinaria, a tea spoonful  
of Chinc, and 30 or 40 drops of essence of Mef.

pertinent. A dose of this nature ought to be  
kept ready at hand by every one, and swallow-  
ed express the first feeling of the disease, whilst  
the doctor is being sent for; this plan has  
served many, to my own knowledge. The  
habicent must get intocrally to bed, and fric-  
tion mustard plasters, blisters, hot linchis,  
and bags filled with salt, must be applied  
to recruit perspiration. Warm baths are con-  
sidered injurious. For bowel attack, not occasioned  
by cholera (a thing very commonly brought  
on by anxiety) a dose of castor oil, with  
10 or 15 drachms of camomile, is the best preparation;  
the dose to be repeated if necessary. In cases  
of desult, from the disease as cholera; shoot  
it, outwardly, with the same unguaments  
as for real cholera, and inwardly with the  
anti-spasmodic doses, not so strong

For Jose. Head.

Take 1/2 finely powdered Fitch's salt & ground  
B - L Bcycle of Ascorb 6 Dose  
eggs hard-boiled, mix well, & make a  
ointment  
A little to be rubbed where the pain afflicts  
right and - morning -

Its root as a parent is attacked with the  
hulva - an injection - should be administered  
by means of a syringe consisting of one part  
of junc, a Table Spoonful of Camomile - salt  
a Table Spoonful of Treacle and the same  
quantity of Honey. Smoothing Irons made  
pretty hot should be applied to the spine,  
and a blister to the pit of the Stomach.

Two Table Spoonful of the following mixture  
should be taken every 3 hours.

Juke of Aromatic Confection 1 1/2 Drachms  
Compound Spirit of Amomum 2 Drachms  
Peppermint Water  $\frac{1}{2}$  of each 2  $\frac{1}{2}$  ounces  
and simple Water  $\frac{1}{2}$

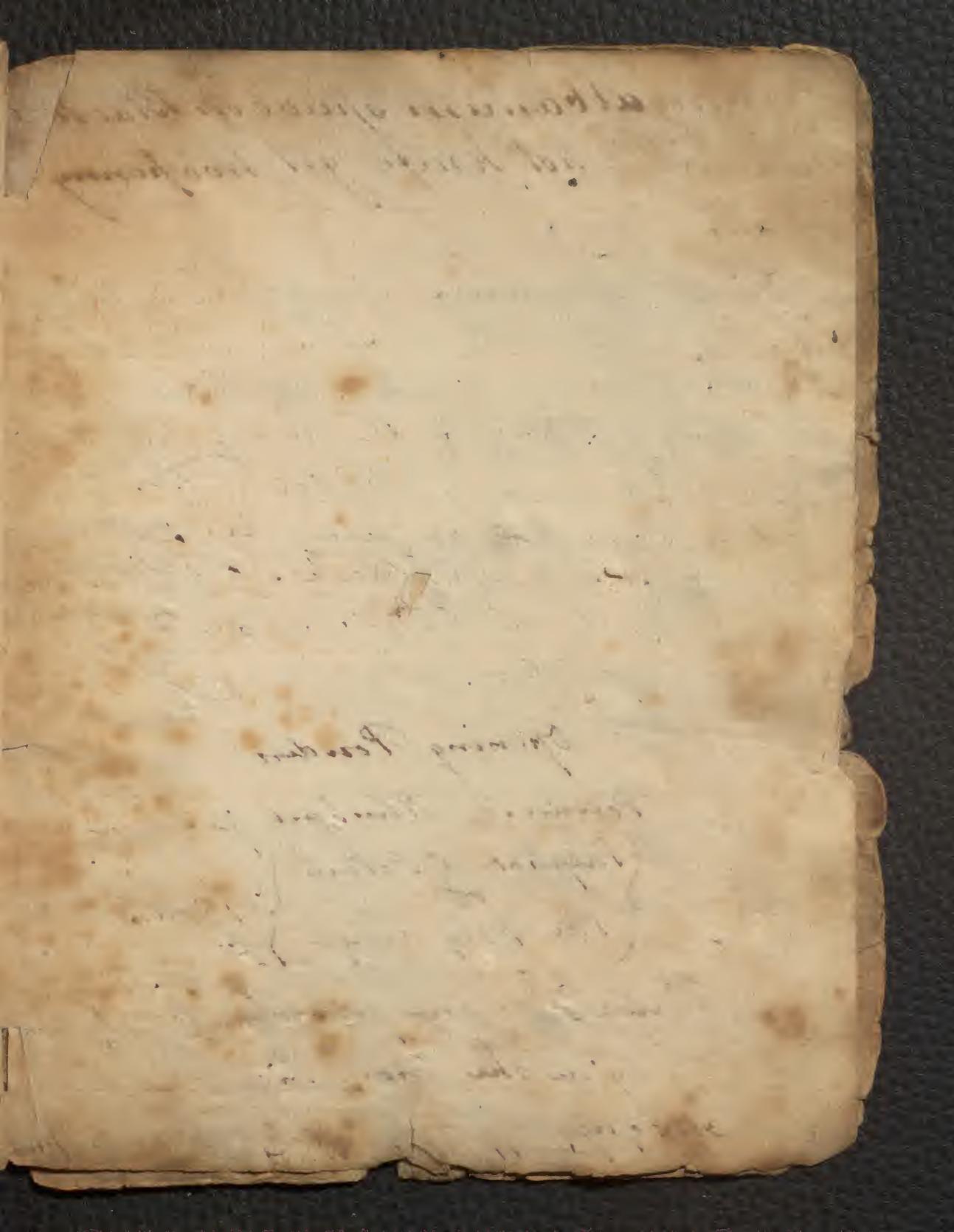
A Mustard poultice made of equal parts of  
flour of mustard and sifted oatmeal and  
mixed up with warm water may be  
applied to the pit of the Stomach if a  
Blister cannot be had. The poultice to  
be removed as soon as felt painful.

A decent spoonful of Butter Oil should  
be given - when 3 or 4 of these  
have been taken

2 oz of Sulphur to  
half a pound of  
Treacle

3 oz of salt peter to two Tongues let them  
lie a month in Salt brayed in it then  
hang them up to dry afterward put  
them into a box with holes in the lid

Mix 1 dram and a half of  
the best powdered Selen Carb. and  
half a dram of Castille Soap  
with a littli Lyppe into 30  
Pills. to be taken every night.



Gumalbanum spread on Black  
Silk with a hot knife get two penny  
worth.

Mixes 2 drams of the Solution  
of the Chlorate of Soda with  
4 ounces of water; of this  
a dessert spoonfull may be  
given <sup>to</sup> a young child affected  
with Scarlet or any infection  
fever and often repeated in the  
day, and a tea toce spoonfull  
to one older.

### Opening Powder

Powder. a Rhubarb  $\frac{1}{2}$  dram  
 $\left\{ \begin{array}{l} \text{Sulphate of Potash} \\ \text{Sal Polychrist} \end{array} \right\}$  1 dram

Water for one powder, to be taken  
early in the morning

A. Copy. 11mo. 1824 H. Payne M.

Iceland Hops

1 lb.  
last. June 3<sup>rd</sup> 6 d.m.

Let the hops stand for ten minutes

No<sup>o</sup> the healing of a  
Blister

Cone parts of Yerig Mat  
and sweet Balsam in  
a bottle and shake  
well and put on with  
a feather. of Blister  
of White top Ointment  
applied afterwards

